

ENGLISH



for CE Market and North America

Speedy and Fluffy Rice Serving Machine with a Precise Weight Control by Pre-measuring Function and Warming Function.

Rice-Serving Machine Fuwarica GST-FBB-EH / GST-FBB-CE

Rice Serving Speed:
5 Seconds / dish
Approximately 720 dishes / hr.

Pre-measuring device

will automatically prepare pre-set amount of rice for next serve to reduce time.

Rice Warming Hopper

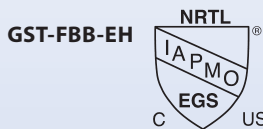
will keep the rice temperature at 70°C for 4 hours to serve delicious freshly cooked rice.

Rice Mixing Double-Beater

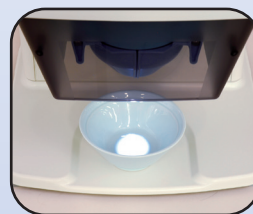
will keep rice fluffy when served into bowls or plates.

Touch Panel Display

will provide easy operation & setting, and show the remaining rice amount in the hopper and tell how many more dishes can be served.



* The above picture is including the optional item for Automatic Rice Serving Sensor.



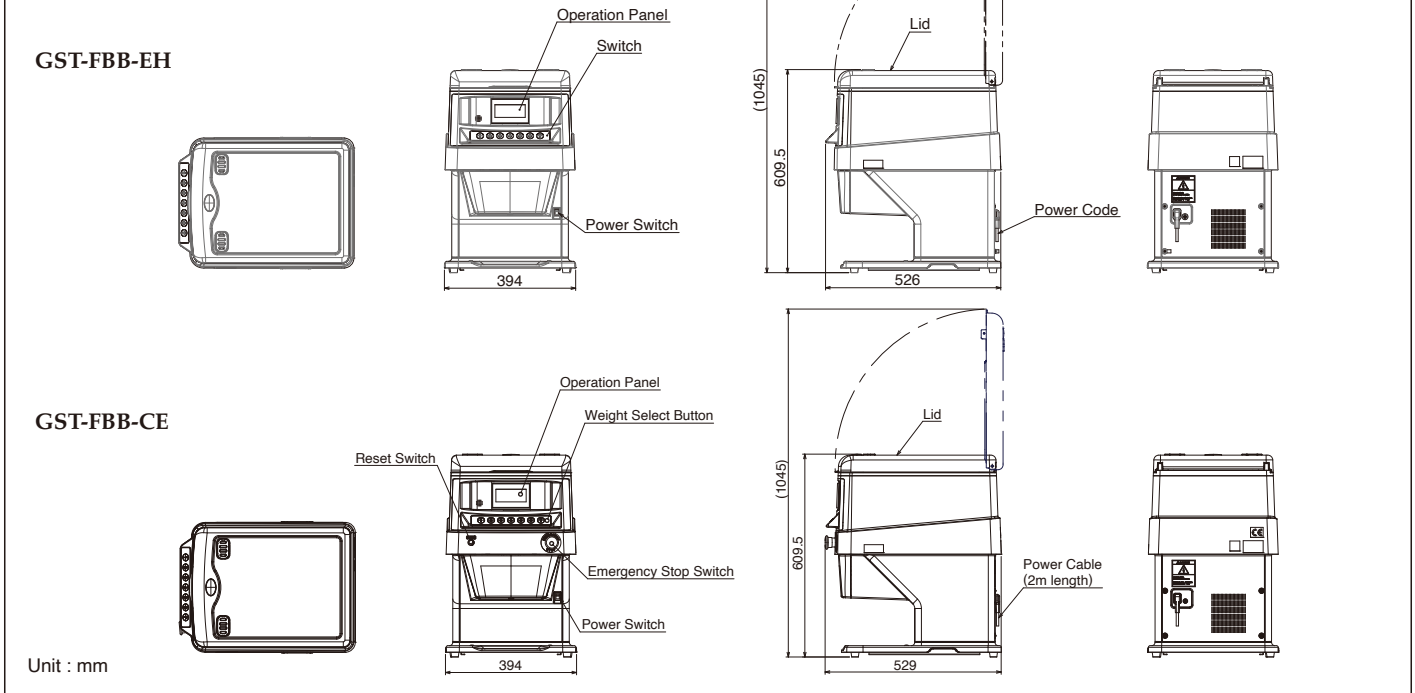
Easy Plate Setting Position

The spotlight will indicate the exact place to put the rice bowls and plates.

50g – 510g amount of rice is adjustable by preselection from 7 buttons: Bento, Rice Bowl, Curry Dishes, and etc.



Dimensions



Specifications

Model	GST-FBB-EH (Meets UL/NSF standards) GST-FBB-CE (Applied to CE & UKCA Regulation)
Capacity	5 seconds / dishes, Max. 720 dishes/hr * in the case of 250g * Varies depending on the rice condition or operation.
Machine Dimensions	GST-FBB-EH: 394W×526D×609.5H mm GST-FBB-CE: 394W×529D×609.5H mm * When the lid opening: 1,045H mm
Power / Frequency	GST-FBB-EH: Single phase, AC110-120V GST-FBB-CE: Single Phase, AC220 - 240V 50/60Hz
Power consumption	GST-FBB-EH: 360W GST-FBB-CE: 400W as max
Hopper Capacity	Approx. 10kg of cooked rice
Measuring Range	50g-510g 7pattern selection (presetting to 7buttons)
Rice Warmer	More than 4hours for over 70°C * under putting over kg of hot rice conditions
Environment	Inside the room under temperature 10-40°C Surroundings: 30-90% Humidity Setting on the table or stand
Weight	Approx. 32kg
Power Cable	2m length with ground wire

Features

- To minimize rice serving time, premeasured rice will be automatically stand-by at shutter for next serve.
- New measuring system made this machine possible to measure more accurate in weighing and parts are more robust.
- Patent : Patented two wing beaters make rice loosen & fluffy when served onto bowls or plates.
- Rice warming hopper will keep the rice temperature higher than 70°C for 4 hours to serve hot rice on plate.
- Displaying the remaining rice amount in hopper can help planning of rice preparation schedule.
- Compact design and easy maintenance like home electrical appliances, and easy to disassemble and clean.

* Designs and specifications subject to change without notice.
* Please follow the directions in the operations manual when handling the robot.
* While capacity expresses the machine's performance capabilities, it is predicated upon the robot being operated correctly.

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